

ARGENTON HOTEL

515 LAKE RD, ARGENTON NSW 2284
4958 1060 | ARGENTONHOTEL.COM.AU

BREADS

GARLIC BREAD VEG GFOA	8
<i>Add cheese</i>	2
<i>Add cheese & bacon</i>	3
<i>Add sweet chilli sauce</i>	2
ST MALO TOASTED SOURDOUGH (4 SLICES) VEG GFOA	14.5
Served with beetroot hummus, avocado, balsamic caramel & EVOO	
<i>Add marinated olives</i>	5.5
<i>Add cherry tomato salsa & buffalo mozzarella</i>	6.5
<i>Add gluten free bun option</i>	2

SMALL PLATES

POPCORN CHICKEN GF	14.5
House chipotle sauce	
GREEN PEA & CHICKPEA FALAFEL (4) VEG DF	14.5
Vine tomato & rocket. Lemon & parsley dressing	
HERBED GOATS' CHEESE ARANCINI (4) V	15.5
Beetroot, radish & avocado	
TWICE COOKED PORK BELLY BITES GF DF	16
Honey, soy & sesame glaze	

SALADS

CAESAR GFA	16
Cos lettuce, bacon, parmesan, croutons & boiled egg in our classic dressing	
<i>Add smokehouse chicken</i>	4.5
<i>Add pan-fried prawns</i>	8
ROASTED CAULIFLOWER VEG GF	21
Quinoa, kale, caramelised onion, pepita, cucumber, almonds & chickpeas in a tahini dressing	
SALMON POKÉ BOWL GF DF	25
Cold smoked salmon, rocket, radish, apple, smoked potato, red onion, avocado & walnuts with a smoked yoghurt	

PIZZAS

HOUSE STRETCHED (12 INCH)

ROMA GFA DFA	24
Prosciutto, buffalo mozzarella & vine tomato with a confit garlic sauce. Finished with rocket	
BARCELONA GFA DFA	24
Prawns, red onion, peppers, baby spinach & semi-dried tomatoes with a Spanish style sofrito sauce. Finished with sriracha	
TEL AVIV VEG GFA	21
Smoked pumpkin, red onion, baby spinach, mushrooms & semi-dried tomatoes with a tomato Napoli sauce & vegan cheese	
SMOKEHOUSE MEAT LOVERS GFA DFA	22
Smoked chicken, bacon, brisket, kranisky & ham with a Jim Beam BBQ sauce	
HAWAIIAN GFA DFA	18
Leg ham & pineapple with a tomato Napoli sauce	
PEPPERONI GFA DFA	18
Double pepperoni with a tomato Napoli sauce	
ADD GLUTEN FREE BASE	5
ADD VEGAN CHEESE	3.5

PUB CLASSICS

YOUR CHOICE OF SAUCE:

GRAVY, AIOLI, HOUSE

CHIPOTLE AIOLI, PEPPER,

MUSHROOM OR DIANE

CHOOSE 2 SIDES (MASH, CHIPS, HERB ROASTED CHATS, SEASONAL VEGETABLES, OR GARDEN SALAD)

250G CHAR-GRILLED GRAIN FED	35
SCOTCH FILLET STEAK GFA DFA	
300G CHAR-GRILLED BLACK LABEL RUMP STEAK GFA DFA	33
500G LAMB SHOULDER GFA DFA	35
300G HAND CRUMBED CHICKEN SCHNITZEL	23
CHICKEN PARMIGIANA	27
Leg ham, cheese & tomato Napoli sauce topper	
300G BUTTERFLIED CHICKEN BREAST	23

BURGERS

SERVED WITH BEER BATTERED CHIPS

ARGY GFA DFA 20

Angus beef patty, lettuce, tomato, caramelised onion, house pickle, American style burger sauce & cheese on a St Malo milk bun

SOUTHERN FRIED CHICKEN GFA DFA 20

Buttermilk fried chicken, slaw, buffalo sauce, ranch & cheese on a St Malo milk bun

VEGAN VEG GFA 20

Vegan patty, beetroot hummus, lettuce, tomato, caramelised onion & veganise

ADD TO ANY BURGER

ADD BACON 3.5

ADD GLUTEN FREE BUN OPTION 2

PASTAS

CHOOSE LINGUINI PASTA OR
GLUTEN FREE RISOTTO

MARINARA GFA DFA 24

Prawns, squid, fish, mussels & vine tomato in an EVOO, butter & wine sauce

BOSCAIOLA GFA 18

Bacon & mushroom in a garlic cream sauce

Add smokehouse chicken 4.5

VEGGO V GFA DFA 17

Roasted pumpkin, semi-dried tomato, mushrooms & baby spinach in a creamy vine tomato sauce

DESSERTS

CHURROS 12.5

Cinnamon sugar, raspberry & nutella dipping sauces

FRENCH VANILLA CHEESECAKE 12.5

Raspberry sorbet, crème anglaise & chocolate soil

COCONUT PANACOTTA VEG GF 12.5

Berries & passionfruit gelati

DEATH BY CHOCOLATE SHARE PLATE GF 19

Chocolate brownie, chocolate fudge sauce, chocolate mousse & chocolate ice cream

\$10 KIDS MENU

10 YEARS & UNDER ONLY
INCLUDES MEAL & DESSERT

CHICKEN NUGGETS & CHIPS

CHEESEBURGER & CHIPS

6-INCH HAM & PINEAPPLE PIZZA

BATTERED FISH COCKTAILS & CHIPS

LINGUINI BOLOGNAISE

SIDES

BEER BATTERED CHIPS 10

Aioli

BUTTERED GREENS V GF DFA 10.5

GARDEN SALAD V GF DF 9

BATTERED ONION RINGS V 12

House chipotle

MEAL TOPPERS

GRAVY, AIOLI OR

HOUSE CHIPOTLE AIOLI GF DF 2

PEPPER, MUSHROOM OR DIANE GF 2.5

GARLIC CREAM GF 3

CREAMY GARLIC PRAWNS GF 8

SPICE RUBBED SMOKED KING PRAWNS GF 8.5

SMOKEHOUSE MENU

½KG POT STICKER BUFFALO CHICKEN WINGS GF 14.5

Aioli

½KG BOURBON & MAPLE SMOKED PORK RIBS GFA 40

Chips, slaw & Jim Beam BBQ sauce

SMOKED CHEESE KRANSKY GF 23

Mash, braised cabbage & mustard cream sauce

PULLED BRISKET SLIDERS (3) 19

Slow cooked bourbon rubbed brisket, lettuce, tomato, liquid cheese,
house pickle & Jim Beam BBQ sauce

SPICE RUBBED SMOKED KING PRAWNS 35

Sweet potato, corn, pork belly, wilted greens, house chipotle

SMOKEHOUSE SHARE PLATE FOR TWO 75

½kg buffalo wings, ½kg pork ribs, kransky, pumpkin wedges, chips,
onion rings & slaw

FUNCTIONS

The Argenton Hotel is the perfect venue for all occasions, from large scale events to small intimate gatherings.

We invite you to experience your own flawlessly designed function, ensuring guests leave with a lasting impression of style and substance.

Speak with our dedicated Functions Team to organise your next event.

bookings@argentonhotel.com.au

SEAFOOD

PREMIUM GRADE SYDNEY ROCK OYSTERS (6) GF DF

Natural - lemon 22

Kilpatrick - marinated bacon 25

SALT 'N' PEPPER LOLIGO SQUID GF DF 16

Rocket, lemon & lime aioli

POTTED GARLIC PRAWNS (8) GFOA 24.5

In a Spanish style sofrito sauce. Served with

St Malo toasted sourdough

PALE ALE BEER BATTERED JOHN DORY 23

Served with chips, salad & tartare sauce

MARKET FISH 34

Please check menu board for today's selection

PAN SEARED KINKAWOOKA MUSSELS GFOA 25

Garlic, chilli, white wine & vine tomato. Served with

St Malo toasted sourdough

GRILLED BARRAMUNDI FILLET GF DFA 27

Smashed chats, fennel, olives, chilli, garlic & vine tomatoes

Eat, Drink, Play